

# SAVOY

PIZZERIA & CRAFT BAR



## SAVOY TO-GO

orders accepted through  
our web-site  
offering curb side pick-up in back of  
the restaurant

## MEATBALL MONDAYS

\$2 meatballs all day (dine-in only)

**HAPPY HOUR**  
Monday - Friday 2 to 5

## LUNCH PRIX FIXE

available Monday - Friday  
11:30 - 3pm  
8" pizza of choice with a kalesar or  
arugula salad or soup | 13.95  
add 8" gluten free | 2.50

## INSALATA

salad on a pizza crust add 3.00

**primavera** 9.95 | share 15.95

romaine | cherry tomato | radish | peppers | parmesan  
breadcrumbs | fennel | lemon-garlic dressing

**kale** 9.95 | share 15.95

peppers | roasted garlic | olives | cherry tomatoes  
crispy prosciutto | balsamic vinaigrette

**arugula** 8.95 | share 13.95

lemon | sunflower seeds | shaved grana padano  
sea salt | evoo

**kalesar** 8.95 | share 13.95

baby kale | romaine | caesar dressing  
crispy prosciutto | parm reggiano | croutons

**antipasti** 8.95 | 13.95

romaine | artichokes | castelvetro olives | cherry tomato  
soppressata | prosciutto | fior di latte | pepperoncini  
red wine vinaigrette

salad additions - 5.95 | share 11.95  
shrimp | chicken | hanger steak | meatball

**broken burrata** 12.95

arugula | focaccia | pomegranate seeds  
sweet and spicy pumpkin seeds | red wine glaze

**salumi board** 15.95

soppressata | hot coppa | prosciutto  
melinda mae | asiago | honey with almonds | giardiniera

## WOOD FIRED SHARE PLATES

**coffee rubbed pork belly** 8.95  
tomato jam | basil | roasted garlic aioli

**wings** 10.95

lemon garlic parmesan sauce or calabrian sauce (pork)

**veal pancetta meatballs** 12.95  
marinara sauce | parmesan | basil

**polpo mediterranea** 13.95  
octopus | chorizo | olives | tomato  
artichoke | grapes | gremolata | fingerlings

**roasted cauliflower** 6.95  
calabrian tomato pesto

**cheesy garlic bread** 7.95  
marinara sauce | basil | parmesan

## SANDWICHES

**meatball spicchio** 11.95  
marinara | provolone | parmesan | basil

**chicken caprese** 11.95  
chicken cutlet | sundried tomato | fior di latte  
pesto | spring mix

~served with chips and giardiniera~

## PIZZA - RED

**queen margherita** 12.95  
fior di latte | basil

**jersey shore** 15.95  
meatball | fontina | cherry peppers | parmesan

**soppressata picante** 15.95  
soppressata | mystic cheese melinda mae | evoo | chili flakes  
oregano | hot honey drizzle

**franklin avenue freeze out** 13.95  
pepperoni | mozzarella

**sausage & pepper pie** 14.95  
crumbled italian sausage | mozzarella | pepperonata  
fennel frond pesto

**veggin' out** 13.95  
kale | wild mushrooms | roasted garlic | oven roasted peppers  
caramelized onions | mozzarella

**carne** 15.95  
meatball | pulled pork | bacon | shredded mozzarella

## PIZZA - WHITE

**the funghi** 14.95  
wild mushrooms | fontina | caramelized onion  
oregano

**shrimp** 15.95  
shrimp | fontina | capers | parmesan | grape tomatoes  
red onion | castelvetro olives | seared lemon

**betty ravita** 15.95  
prosciutto | fig paste | asiago | goat cheese | arugula  
hot honey drizzle

**4<sup>th</sup> song from the end** 13.95  
fior di latte | fontina | ricotta | parmesan | truffle paste

**italian street taco** 14.95  
seasoned pulled pork | pico de gallo | 'nduja (pork) chili sauce  
fontina | crème fraiche | seared lime

**foraged chicken** 13.95  
roasted chicken | basil pesto | roasted peppers  
goat cheese | mozzarella | crispy prosciutto

(PROTEINS 3 | VEGETABLES 1.50)

goat cheese | meatball | soppressata | prosciutto | shrimp |  
pepperoni sausage (hot/sweet) | anchovies | roasted chicken  
pulled pork | wild mushrooms | red onions | caramelized  
onions | olives | kale | truffle paste

**Peace of Mind** 4.95

Our gluten free crust is made for us at Peace of Mind Baking Co. Please note  
that while we offer gluten-free products, we are not a gluten-free  
environment. Our kitchens do not have separate prep surfaces,  
cooktops or equipment to ensure gluten particles do not come into contact  
with gluten-sensitive dishes.

We will try to accommodate any dietary restrictions.  
Please let your server know about any allergy issues.

Also try our **vegan cheese from Daiya!**

Michael Orozco - Executive Chef  
Julia Rosenthal - General Manager

Stefano Piccioni - Sous Chef  
Brian Didden - Sous Chef